

Cheese dumplings (For 4 persons)

Ingredients 30 g onions
 20 g butter
 100 g cheese
 150 g white bread cut into cubes
 2 eggs
 10 ml milk
 1 tablespoon flour

Condiments 2 tablespoons sliced chives
 pepper
 salt

Another 20 g grated parmesan cheese
 30 g browned butter
 2 tablespoon sliced chives



- Peel the onion, slice and steam it in butter.
- Cut the cheese into small cubes and give the steamed onion to the dumpling bread.
- Mix the eggs with the milk and give it with the chives to the white bread.
- Season with salt and pepper and mix. Give the flour also together and knead the mass, until the dough holds together.
- Form with wet hands cam.
- Bring salted water to boil, give the cams into the boiling water and cook.
- Take out the cam from the water and let it drain. Give them on plates and sprinkle with parmesan cheese. The browned butter pour over and serve with chives.

Cooking time: 15 minutes

Tip

- Serve with cabbage salad and bacon